

# LINK



## The Newsletter of the Great Lakes Regional Pollution Prevention Roundtable (GLRPPR)

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sessions will take place on the 23<sup>rd</sup> and 24<sup>th</sup>. "Mark Your Calendar" postcards will be mailed out in the near future. Topics covered at this year's conference will include:

- GLRPPR Services and Resources
- P2 & Environmental Security
- Department of Defense P2 Programs
- Energy Efficiency
- Green Buildings
- Water Pollution Prevention
- Industry Case Studies—Successes Using PPIS Grant Funds
- P2 in Transportation

Conference organizers are also working with Honda Corporation to host a tour at their Gold Wing Motorcycle Manufacturing plant just outside of Columbus.

GLRPPR will provide information exchange tables at the conference, so plan to bring your latest documents and project information to share. A limited amount of space is expected to be available for tabletop displays. Please contact me at [djacobso@wmrc.uiuc.edu](mailto:djacobso@wmrc.uiuc.edu) or 630-474-5019 if you are interested.

Check the conference page on the GLRPPR Web site (<http://www.glrppr.org/columbus2004/>) for more information as it becomes available and watch your e-mail for further announcements and reminders.

**Debra Jacobson, GLRPPR Executive Director**

### A Note from the Executive Director

#### Mark Your Calendars: The 2004 GLRPPR Summer Conference will be September 22–24

GLRPPR Summer Conference—During P2 Week National Pollution Prevention Week (P2 Week) is a great opportunity to highlight P2 and sustainability activities and achievements. P2 Week is the third full week of September each year. This year, the GLRPPR Summer Conference will be held during P2 Week, giving us all the perfect opportunity to learn about and celebrate P2 efforts throughout the Great Lakes region.

Specifically, the GLRPPR conference will be held **September 22-24 in Columbus, OH**. The GLRPPR Steering Committee will meet on the 22<sup>nd</sup>, and plenary

### Featured Articles

#### CFPA Works With Industry to Certify Chlorine Free Products for Food Service

The Chlorine Free Products Association (CFPA) is a non-profit international trade association based in Algonquin, IL. The mission of CFPA is to increase market awareness by providing facts, making direct comparisons and highlighting process advantages for Totally Chlorine Free (TCF) and Processed Chlorine Free (PCF) products. CFPA provides a TCF and PCF certification program to companies that produce chlorine free products. The

Association also provides certification to manufacturing facilities according to standards provided within its Sustainable Manufacturing and Marketing Initiative (SMMI). Chlorine free products and manufacturing processes benefit the environment by avoiding the production of dioxin, a persistent bioaccumulative toxin (PBT) that is a by-product of the chlorine bleaching process.

In cooperation with CFPA, Huhtamaki, Inc. became the first manufacturer of food service packaging in North America to offer PCF certified packaging in 2002. Huhtamaki manufactures food service products for major companies such as McDonald's, Burger King, Wendy's, Taco Bell, Sysco and Bunzl. Huhtamaki's plants in Hammond, IN and Waterville, ME received the PCF certification after an extensive three-month review by CFPA auditors. The corporation's CFPA certified products include food service ware products such as food trays; molded fiber plates, bowls and circles; and carriers and tray products.

Cascades Tissue Group is the fourth largest tissue and towel producer in North America; its product line includes bathroom tissue, paper towels, paper hand towels, facial tissue, paper napkins and related products. In 2003, CFPA worked with the Cascades Tissue Group to provide SMMI certification to facilities in Rockingham, NC, Mechanicville, NY, and Lachute, Quebec, Canada. Cascades Tissue Group is currently certified at five of its North American facilities. It was the first, and is currently the only, major tissue and towel producer that has been able to meet the various and stringent requirements of the SMMI audit. The SMMI certification validates the sustainability and chlorine free manufacturing process to the range of forest products supply chain participants, from raw materials producers to manufacturers to end users and consumers.

By working with these and other corporations, CFPA continues to help prevent pollution by ensuring the availability of certified, more environmentally friendly paper products for use in food service and other industries. For more information about CFPA and its efforts, visit the Association's web site at <http://www.chlorinefreeproducts.org>.

## ENERGY STAR Label Now Available for Refrigerated Vending Machines

At the National Automatic Merchandising Association Spring Expo held on April 1, 2004, the U.S. Environmental Protection Agency (EPA) announced specifications for refrigerated vending machines to earn the ENERGY STAR label. Qualified machines will save building and business owners up to \$90/year in electricity costs per machine. ENERGY STAR qualified vending machines:

- are 35 percent more energy efficient than standard new machine models;

- incorporate more efficient compressors, fan motors, and/or lighting systems to keep beverages cool and the machine visible while using less energy; and
- come with a low power mode option that allows the machine to be placed in low-energy lighting and refrigeration states during times of inactivity.

Nearly 3.4 million refrigerated beverage machines are installed across the U.S., and together consume more than 15 billion kWh/year. The EPA estimates that if all vending machines installed by 2012 have earned the ENERGY STAR label, building and business owners could save \$100 million/year and prevent greenhouse gas emissions equivalent to taking more than 200,000 cars off the road.

The specifications will apply to new machine models. EPA is working closely with industry members to develop a refurbished (or retrofit) machine program that will allow older, less efficient machines to be upgraded to qualify for the ENERGY STAR label before the end of 2004. Four manufacturers of vending machines—Royal Vendors, Vendo, Dixie-Narco and Crane Merchandising Systems—have committed to manufacture and label newly qualified equipment.

Information on the ENERGY STAR Refrigerated Beverage Vending Machine program, including a product listing and product criteria, is available at [http://www.energystar.gov/index.cfm?c=vending\\_machines.pr\\_vending\\_machines](http://www.energystar.gov/index.cfm?c=vending_machines.pr_vending_machines).

## Michigan Microbrewery Practices P2 and Sustainability

Leopold Bros. of Ann Arbor, is a microbrewery located in downtown Ann Arbor, Michigan. It is a twenty-first century microbrewery that has gone beyond the call of duty to implement pollution prevention (P2) and sustainability concepts at its facility. In 1999 the Leopold brothers located their new business in an old building that they refurbished with recycled construction materials. Wherever possible, they used the brick and natural wood interior and exterior of the structure to preserve the look of an early twentieth century building.

Brothers Scott and Todd are direct descendants of the famous Aldo Leopold, one of the first pioneers to raise environmental awareness. Scott is an environmental engineer and Todd is the brew master. Together, they are implementing innovative ways to reduce waste and cut costs in their business. For example, the average brewery produces ten glasses of wastewater for every glass of beer produced. The brothers have reduced this ratio to one to one. The total amount of wastewater produced each year by all breweries in the U.S. is enough to fill Lake Erie three times!

In addition to wastewater reduction, the water they do generate from rinse operations is used for growing herbs in a greenhouse that is attached to the brewery. The spent grain and other materials directly used to make the beer are also sent to local pig and chicken farms for feed and fertilizer.

They reuse folders, mugs, envelopes, packing materials, and toner cartridges, and further reduce waste by eliminating typical bar items such as napkins, coasters, table tents, menus, paper towels, bottles, and bottle caps. It is also standard operating procedure for the employees at the facility to recycle paper, cardboard, cans, glass, plastic, packing materials, and wood debris.

For further information or to contact the brewery, go to <http://www.leopoldbros.com/>.

### Send Us Your Photos!

We'd like to include more photos and/or graphics in LINK. Consider submitting a photo to accompany your next article submission. Images should be sent in tif. or psd. format, with a resolution of at least 300 DPI. If you have questions concerning the quality of a photo you would like to submit with an article, contact Wayne Duke at [wduke@wmrc.uiuc.edu](mailto:wduke@wmrc.uiuc.edu). We reserve the right to use the photos in future publications.

### WNY Stormwater Coalition Develops Food Service P2 Brochure

The Western New York Stormwater Coalition consists of several communities, government agencies, and consultants in the Western New York area that are working together to develop a stormwater management program to protect waterways and enhance the quality of life for area residents. The goal of the Coalition is to utilize regional collaboration to identify existing resources and develop programs to reduce the negative impacts of stormwater pollution.

The Coalition recently developed a brochure entitled "Food & Restaurant Industries...How to Prevent Water & Storm Sewer Pollution." The brochure defines the concept of stormwater and explains the problem of stormwater pollution, providing examples of how food service activities might contribute to the problem. The brochure includes best management practices (BMPs) applicable to restaurants; delis and bakeries; grocery stores; convenience stores; food stands; and institutional and workplace cafeterias. The BMPs are grouped into three main categories: General Cleaning Operations; Solid Waste Handling and Storage; and Grease Management.

Distribution of the brochure is planned through professional organizations, direct mailing to restaurants and possibly via inspections conducted by the Erie County Health Department. All regulated Municipal Separate Stormwater Sewer Systems (MS4s) will have copies of the

brochure available in at least three locations. The brochure will be available online in the near future on the Erie County Department of Environment and Planning Web site.

For more information on the brochure or the Western New York Stormwater Coalition, contact Mary Rossi, Erie County Department of Environment and Planning at 716-858-7583 or [rossim@erie.gov](mailto:rossim@erie.gov).

### Selected Resources for Pollution Prevention in the Food Service Industry (compiled by Laura Barnes, GLRPPR Help Desk Librarian)

#### Associations and Organizations

##### American School Food Service Association

<http://www.asfsa.org/>

ASFSFA advances the availability, quality, and acceptance of school nutrition programs as an integral part of education. The association's primary activities include training and education; setting standards through certification and credentialing; and gathering all types of information relating to school nutrition.

##### Green Restaurant Association

<http://www.dinegreen.com/>

Based in San Diego, CA, the Green Restaurant Association (GRA) is a national environmental organization that helps restaurants and its customers become more environmentally sustainable in ways that are convenient and cost-effective. The association's Web site includes environmental guidelines for pollution prevention, energy efficiency, and other environmentally friendly practices.

##### National Restaurant Association

<http://www.restaurant.org/>

This is the leading business association for the restaurant industry. Together with the National Restaurant Association Education Foundation, the Association's mission is to represent, educate, and promote the foodservice industry.

#### Books and Reports

##### *Best Practices for Food Recovery and Gleaning in the National School Lunch Program: SY 1998-1999.*

Washington, DC: U.S. Department of Agriculture, 1999. (Online at <http://www.fns.usda.gov/fdd/gleaning/gleanman.PDF>)

This manual describes how the school districts used USDA grant funds to recover food from their cafeterias and donate it to the needy. Includes information on systems to recover, store, and donate the recovered food and how schools formed partnerships with local non-profit agencies. It also illustrates how school districts were able to identify and overcome obstacles to developing their programs. Finally, it shows how students can take an

active role in this effort, and how food recovery and gleaning can be integrated into a school's curriculum.

*A Citizen's Guide to Food Recovery.* Washington, DC: U.S. Department of Agriculture, 1999?. (Online at <http://www.usda.gov/news/pubs/gleaning/content.htm>)

This publication is a resource guide on food recovery programs for businesses, community-based profit or nonprofit organizations, private citizens, and public officials. It describes some of the prominent food recovery activities already taking place, and suggests how a community, a business, or an individual can support existing programs or begin new efforts. It also outlines key considerations relating to legal issues and food safety.

Davies, Terry; Konisky, David M. *Environmental Implications of the Foodservice and Food Retail Industry.* Washington, DC: Resources for the Future, 2000. (Online at <http://www.rff.org/Documents/RFF-DP-00-11.pdf>).

This paper analyzes the environmental impacts associated with the activities undertaken and influenced by two service sector industries—food service (e.g., restaurants) and food retail (e.g., grocery stores).

*Food for Thought: Restaurant Guide to Waste Reduction and Recycling.* Sacramento, CA: California Integrated Waste Management Board, 1992. (Online at <http://www.ciwmb.ca.gov/Publications/BizWaste/44198016.pdf>) Developed for food service establishments, this guide presents a variety of suggestions that restaurants can use to reduce the amount of garbage they throw away.

*Food Services, Convenience Stores.* Washington, DC: U.S. Department of the Interior, Office of Environmental Affairs, 1992 (Pollution Prevention Handbook #17).

*Food Service Facilities Model Shop Report.* Brooks Air Force Base, TX: Air Force Center for Environmental Excellence, Environmental Quality Directorate, 1998. (Online at [https://www.denix.osd.mil/denix/Public/Library/AF\\_P2/Food/food1.html](https://www.denix.osd.mil/denix/Public/Library/AF_P2/Food/food1.html))

The purpose of this model shop report is to provide information to Installation Qualified Recycling Program (QRP) managers and food service facilities managers on solid waste reduction and recycling opportunities available for these facilities. The alternatives presented in this report include source reduction, recycling/reuse, and composting.

*Recipes to Prevent Waste in the Restaurant.* Seattle, WA: King County Solid Waste Division, undated. (Online at <http://www.p2pays.org/ref/20/19006.pdf>) Includes tips for green purchasing; product handling and storage; food preparation and storage; standard services; and recycling.

## Case Studies

### **Food Waste Case Studies**

<http://www.nycwasteless.org/bus/casestudies/cs-foodwaste.html>

Brief case studies describe how New York City businesses have reduced their food waste.

### **McDonalds' Environmental Efforts**

<http://www.mcdonalds.com/corp/values/socialrespons/enviroment.html>

Details McDonalds' efforts toward environmental protection.

## Fact Sheets and Checklists

### **Food Industry Pollution Prevention and Waste Reduction**

<http://www.deq.state.mi.us/documents/deq-ead-p2-food-foodind.pdf>

Pollution prevention checklist for Michigan food service facilities.

### **Food Service Waste Reduction Tips and Ideas**

<http://www.ciwmb.ca.gov/BizWaste/FactSheets/FoodSrvc.htm>

Tip sheet for reducing restaurant waste.

### **Food Waste Management**

<http://www.resourceventure.org/rv/publications/waste/FoodWaste.pdf>

There are better ways of handling food scraps than the throwing them in the garbage or the sewer. This fact sheet offers some alternatives.

### **How To Make Your Operation More Environmentally Friendly**

<http://www.restaurant.org/business/howto/enviro.cfm>

Tips for reducing food, water, and electricity waste. Also includes strategies for getting employee buy-in.

### **Pollution Prevention Tips for Restaurants**

<http://www.montana.edu/wwwated/restaurant.htm>

One page fact sheet with brief P2 tips for restaurants. Includes short bibliography and brief success stories.

### **Recycling and Waste Reduction in the Restaurant Industry**

<http://www.dnr.state.wi.us/org/aw/wm/publications/recycle/pubco073.pdf>

Includes tips for developing a waste reduction and recycling program.



### Restaurant Resource Efficiency/Pollution Prevention Guidelines

<http://www.co.maui.hi.us/departments/recycle/restpp2.html>

Developed by Maui County, Hawaii Public Works and Environmental Management, this checklist includes source reduction, pollution prevention, recycling, and resource efficiency guidelines.

### Steps for Reducing Food Waste

<http://www.nycwasteless.org/gov/agencytour/food.html>

Tips for reducing food waste. Although aimed at government agencies, these strategies are also applicable to restaurants and other food service entities.

### Waste Reduction and Recycling Program Tips: Food Service and Beverage Industry

<http://www.p2pays.org/ref/05/04993.pdf>

Checklist provides tips so that food service providers can reduce wastes, reuse, and recycle.

### Journal Articles

Burka, Madeleine. "The Greening of the Restaurant Industry." *Restaurant USA*, January/February 2000.

(Online at <http://www.restaurant.org/rusa/magArticle.cfm?ArticleID=414>)

Outlines some creative methods that restaurateurs are using to dispose of waste.

Fitzgerald, P.L. (2000). "When you waste not, they want not." *School Foodservice and Nutrition*. 54(10), 28-34.

This article presents six examples from the USDA, Food and Nutrition Service's Report on the Food Recovery and Gleaning Grants Projects. These models of experience and expertise may be used for development of additional programs.

Gryder, S.D. (1998). "Good things come from smaller packages." *School Foodservice and Nutrition*. 52(8), 21-40.

This article discusses how source reduction technology can reduce the amount of packaging and conserve manufacturing, transporting, and storage resources. It examines how packaging contributes to food service waste and waste disposal costs, and specifically, how aseptic packaging can help.

Lee, Kyung-Eun; Shanklin, Carol W.; Wie, Sung Hee. (2001) "Waste Characterization Study to Quantify Materials for Composting and Recycling in a Metropolitan School Food Service Program." *Journal of Child Nutrition & Management*. 25 (1), 43-47. (Abstract online at <http://www.asfsa.org/childnutrition/research/wastestudy.asp>)

The purposes of the study were to analyze the types and amounts of the waste generated in a food-processing center and three satellite schools and to identify the amount of waste that could be composted or recycled.

Robinson, M. (2000). "Where's YOUR welcome mat?" *School Foodservice and Nutrition*. 54(10), 24-26.

This article describes how the American School Food Service Association, funded by the USDA and using the, D.C. Central Kitchen in Washington, D.C. as a model, is working to develop a program that will help interested school foodservice and nutrition programs become community kitchens in their own neighborhoods.

Vilschick, J. (2000). "Slash your trash." *School Foodservice and Nutrition*. 54(4), 82-86.

This article addresses various waste reduction strategies. It outlines the benefits of increased productivity, lower costs, improved sanitation, and environmental protection. Various tools, such as pulping systems, compactors or crushers, and polystyrene recycling machines, are described.

Wie, S.; Shanklin, C.W. (2001). "Cost effective disposal methods and assessment of waste generated in foodservice operations." *Foodservice Research International*. 13(1), 17-39.

The purposes of this study were to determine the cost components of alternative disposal methods and to identify techniques for cost analyses including estimating costs and evaluating alternatives.

### Web Sites

#### Fats, Oils, and Grease Initiative

[http://www.dnr.state.ga.us/dnr/p2ad/h\\_fog\\_initiative.html](http://www.dnr.state.ga.us/dnr/p2ad/h_fog_initiative.html)

Includes links to Georgia P2AD fact sheets.

#### Food Service/Cafeteria

<http://www.ciwmb.ca.gov/Schools/WasteReduce/Food/>

Developed by the California Integrated Waste Management Board for school cafeterias. Includes links to offer vs. serve strategies, tips for working toward zero-waste lunches, and case studies.

#### Food Service Industry Topic Hub

<http://www.glrppr.org/hubs/toc.cfm?hub=448&subsec=7&nav=7>

Provides an overview of the industry and its operations, reasons for change, P2 opportunities, and case studies. Also includes links to relevant reports, fact sheets, and web sites. Developed for the Pollution Prevention Resource Exchange (P2Rx) by the North Carolina Department of Environment and Natural Resources

Division of Pollution Prevention and Environmental Assistance (DPPEA) and the Waste Reduction Resource Center (WRRRC).

#### **Great Lakes Regional Pollution Prevention Roundtable: Food Service and Restaurants**

<http://www.glrppr.org/contacts/gltopicub.cfm?sectorid=24>

Includes links to fact sheets and other information, as well as a list of expert contacts within the Great Lakes Region.

#### **The Green Plan for the Food Service Industry**

<http://www.p2pays.org/food/main/oil.htm>

Developed by the North Carolina Division of Pollution Prevention and Environmental Assistance, this site includes information on oil and grease, food waste, and solid waste. Resources include fact sheets, slide presentations, outreach materials, and sample municipal ordinances.

#### **Waste Reduction in Restaurants**

<http://wrrc.p2pays.org/industry/restaurants.htm>

Provides core reference material to help owners and managers of food service establishments reduce waste generation, conserve water and energy, achieve compliance, and promote a "green" public image.

*Remember that you may submit specific questions on a pollution prevention related topic to the GLRPPR Help Desk Librarian. You'll receive one free hour of literature or Internet searching on the topic your question relates to and a response within a week (responses are often received in 1-2 business days). For more information, or to submit a question, visit the Help Desk at <http://www.glrppr.org/helpdesk/>.*

## **Items of Interest**

### **Administrative Changes for U.S. EPA Region 5**

Bharat Mathur has been named acting regional administrator for U.S. Environmental Protection Agency (EPA) Region 5. This follows the departure of Regional Administrator Thomas V. Skinner, who was recently appointed acting assistant administrator for the EPA Office of Enforcement and Compliance Assurance. As acting regional administrator, Mr. Mathur leads the implementation of federal environmental programs in Illinois, Indiana, Michigan, Minnesota, Ohio, and Wisconsin.

At the time of his appointment, Mr. Mathur was serving as deputy regional administrator. He joined EPA in January 2000 as director of the Air and Radiation Division after a lengthy career with the state of Illinois, in which he

managed Illinois EPA offices dealing with air pollution, hazardous, and solid waste, and Clean Water Act programs. Prior to joining U.S. EPA Region 5 in 2001, Mr. Skinner was Director of the Illinois Environmental Protection Agency. He has undergraduate and graduate degrees in engineering and holds a juris doctorate degree from Northwestern University School of Law and an undergraduate degree from Lawrence University. Mr. Skinner will remain the Great Lakes National Program Manager for the Agency.

### **IDEM and CMTI Develop New P2 Opportunity Assessment Materials**

In December 2003, the Indiana Department of Environmental Management (IDEM) and the Indiana Clean Manufacturing Technology and Safe Materials Institute at Purdue University (CMTI) began developing outreach materials for use during on-site pollution prevention (P2) opportunity assessments. Through a two year Memorandum of Agreement, IDEM is providing CMTI with over \$300,000 to provide clean manufacturing and pollution prevention technical assistance and environmental compliance assistance to small businesses. A primary focus is on providing pollution prevention opportunity assessments to small businesses and accessing actual results through surveys of those facilities receiving the assessments. The outreach focuses on reducing air releases from small businesses in five main sectors:

- Structural Wood Products Manufacturing
- Miscellaneous Chemical Manufacturing
- Plastic and Rubber Product Manufacturing
- Metal Product Manufacturing
- Transportation and Miscellaneous Product Manufacturing

The newly developed Pollution Prevention Opportunity Self-Assessment is available on the Web at <http://www.in.gov/idem/oppta/p2/assessments/>. Technology Transfer Sector Guides for each of the sectors listed above are also available on this page. Not found on this Web page, but available upon request, are site visit checklists to be completed by P2 staff during site visits. Materials soon to be available include a spreadsheet for tracking P2 costs and savings and a P2 site visit follow-up survey.

In addition to the development of these materials, CMTI will also be performing 100 free, confidential, on-site pollution prevention opportunity assessments to Indiana small manufacturers in the sectors mentioned above. CMTI will track the actual results of these assessments through surveys to each participating manufacturer. These

results will be compiled and reported in Indiana's P2 Annual Report and other state reports.

For additional information, please refer to the Web at <http://www.in.gov/idem/oppta/p2/assessments/> or contact: Karen Teliha, [kteliha@dem.state.in.us](mailto:kteliha@dem.state.in.us), IDEM P2 Branch, at 800-988-7901 or Rick Bauer, [rjbauer@ecn.purdue.edu](mailto:rjbauer@ecn.purdue.edu), CMTI, at 765-463-4749.

### Let Us Know What You Think of LINK

You've probably noticed that we've altered the format of LINK to make it more printer-friendly and visually appealing. We've also decided to have a theme for each issue, with stories related to that theme in a section separate from other regional news. In addition, we've included a letter from our Executive Director, as well as a bibliography of resources related to the issue's theme. We'd like to know what you think of these changes, and hear your suggestions for other ways to make LINK a more useful and informative newsletter. Send your comments, suggestions, and ideas for future themes to Joy Scrogum at [jscrogum@wmrc.uiuc.edu](mailto:jscrogum@wmrc.uiuc.edu).

### Applications Now Being Accepted for IL Governor's P2 Awards

The Illinois Waste Management and Research Center (WMRC) is accepting applications for the 2004 Governor's Pollution Prevention Awards. Applications must be postmarked or submitted electronically by May 21, 2004 for consideration.

For 18 years, WMRC has presented the Governor's Awards to companies and organizations in Illinois that have demonstrated a commitment to environmental excellence through the practice of pollution prevention (P2). Any Illinois public or private organization is eligible to apply for an award. Continuous Improvement Awards also are awarded to companies that have shown an ongoing commitment to pollution prevention. Eligible applicants will be evaluated in one of the following categories:

- Small, Medium, or Large Business/Industrial Facility
- Vendor/Supplier
- Community Group
- Trade Organization/Association
- Educational Institution
- Service Organization (such as medical, military, government, etc.)

Technical experts from WMRC will review applications and site visits may be performed. The office of Governor Rod Blagojevich makes the final award decisions. Winners will be announced at the Governor's Pollution Prevention Awards on Thursday, October 21, 2004 at the Abbington in

Glen Ellyn, Illinois. Information about the Governor's Pollution Prevention Awards and an application are available online at [http://www.wmrc.uiuc.edu/main\\_sections/info\\_services/govs\\_awards.cfm](http://www.wmrc.uiuc.edu/main_sections/info_services/govs_awards.cfm), or contact Bob Iverson, Information Services Manager, at 217-333-8946 or [biverson@wmrc.uiuc.edu](mailto:biverson@wmrc.uiuc.edu) to receive an application in the mail.

WMRC is a division of the Illinois Department of Natural Resources. WMRC's mission is to conserve natural resources, reduce wastes, and increase economic vitality by providing Illinois businesses, institutions, and citizens with information, research, innovative technologies, and technical assistance.

### Indiana is Accepting Governor's Award Nominations

Indiana is full of people who are working aggressively—as individuals or as parts of groups and businesses—to improve the state's quality of life. The Indiana Department of Environmental Management (IDEM) has been charged by Governor Joe Kernan to identify these environmental leaders.

The governor will reward the best of the best of these leaders with 2004 Governor's Environmental Excellence Awards in a ceremony at the 12th Annual Governor's Conference on the Environment this fall.

Those eligible for the awards include Indiana businesses; agricultural producers; state, federal and local units of government; technical assistance organizations; individuals; educational groups; and service and nonprofit organizations.

Nominations are due to IDEM by 5 p.m. on Friday, April 23, 2004 and may cover the following categories:

- 5-Years' continuous environmental improvement
- Energy/renewable resources
- Greening the government
- Land use
- Outreach or education
- Pollution prevention/source reduction, and
- Recycling/reuse.

Nomination forms are available at <http://www.in.gov/idem/oppta/govawards/> or by calling 800-988-7901. The Governor, IDEM, the Indiana Department of Administration, the Indiana Department of Commerce's Energy and Recycling Office, and the Indiana Department of Natural Resources sponsor the awards. Contact Gayla McCarty, IDEM's Office of Pollution Prevention and Technical Assistance, 317-233-1046 or [gmccarty@dem.state.in.us](mailto:gmccarty@dem.state.in.us) for more information.

## Indiana's 2003 P2 Annual Report Available Online

Indiana's 2003 Pollution Prevention (P2) Annual Report is available on the Web at <http://www.in.gov/idem/oppta/p2/reports/>. Refer to it for updates on the P2 activities completed and in progress at the Indiana Department of Environmental Management (IDEM). Highlights include P2 Regulatory Integration projects, Sector Specific outreach, and measures of P2 results.

## New MnTAP Publications Available

Minnesota Technical Assistance Program (MnTAP) staff members are hard at work developing new case studies, fact sheets, intern summaries, and vendor reference lists to add to its clearinghouse of over 100 technical publications. Some of the newest additions to the clearinghouse are a formalin recovery fact sheet, an intern summary about reducing paint waste and burn-off, and a fact sheet about feeding food-processing by-products to livestock.

### Formalin Recovery in Health Care Labs

Formalin—a fixative to preserve tissue samples in health care laboratories—is purchased as a 37 percent solution of formaldehyde, mixed with methanol and water. Minimizing formalin waste helps facilities meet the Hospitals for a Healthy Environment (H2E) goal of reducing the volume of waste at health care facilities 30 percent by 2005 and 50 percent by 2010.

To help more facilities in Minnesota reduce formalin waste, MnTAP developed the fact sheet, *Formalin Recovery in Health Care Labs*. This fact sheet discusses distilling and filtering formalin, features case studies about Methodist Hospital and Ridgeview Medical Center, and includes a list of formalin recovery equipment suppliers. The fact sheet is available online at <http://mntap.umn.edu/health/20-Formalin.htm>. For more information about formalin recovery efforts in Minnesota, contact Catherine Zimmer, MnTAP health care specialist, at 612-624-1300.

### Intern helps K-Bar Reduce Paint Waste and Burn-off

In 2002 a MnTAP intern worked with K-bar Industries, Inc. in Faribault, MN to help reduce the volume of waste paint and the number of parts and fixtures sent out for paint stripping. The intern's suggestions and research reduced burn-off costs a total of \$17,000 and reduced paint use from 3.75 to 3.20 pounds per hour. Recommended paint system improvements cost \$36,000 with a projected payback of one and a half years. K-Bar estimates it will save \$27,000 annually in powder paint costs.

MnTAP's intern summary, *K-Bar Saves over \$44,000 by Reducing Paint Waste and Burn-off*, outlines some of the intern's recommendations and includes the success that the company has achieved so far. View the summary online at <http://mntap.umn.edu/intern/projects/kbar.htm>.

### Feeding Food-Processing By-products to Livestock

Eliminating food by-products from waste streams can greatly reduce disposal costs and cut the amount of waste in landfills. Collecting and sending food by-products as livestock feed is one way to eliminate the by-products from waste streams.

To help food processors in Minnesota develop a feeding program with local farms, MnTAP developed the fact sheet, *Feeding Food Processing By-products to Livestock*. The fact sheet helps food processors understand what factors to consider when setting up a feeding program, such as by-product availability, and determining the by-product's suitability as livestock feed. This fact sheet is online at <http://mntap.umn.edu/food/67-FeedingFood.htm>. For more information about efforts by Minnesota food processors to reduce the amount of by-products entering waste streams contact John Polanski, MnTAP food processing specialist, at 612-624-1300.

Access all of MnTAP's technical publications online at <http://mntap.umn.edu>.

## Coming Soon...Summer 2004 Edition

The Summer 2004 edition of LINK will focus on **Resource Efficient Homes and Construction**. If you know of energy efficient homes or other green building projects in your state or province, or if your agency or organization has a technical assistance program related to green building, we'd like to hear about it. The LINK Summer 2004 article solicitation will be sent to GLRPPR members via e-mail on or about June 1, 2004; articles for the Summer 2004 edition will be due on June 30. Send article ideas or questions to Joy Scrogum at [jscrogum@wmrc.uiuc.edu](mailto:jscrogum@wmrc.uiuc.edu).

## Fine Print

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